

# Our Offerings

Located in the heart of historic downtown Tuscola, Cast Iron Pub was established in 2019 with a simple purpose: to be a cornerstone gathering place for the community. A pub where great food, good drinks, and genuine connection come together.

## We offer these event & dining services:

- Our semi-private or private dining room is perfect for luncheons, showers, graduations, dinners, or receptions
- Wood tables, black dining chairs, votives & lounge space as well as a private bar
- Elegant chinaware, glassware and satin finish flatware
- Premium decorative lighting, wireless internet, accessible ADA, large screen & projector, basic AV package
- Seated lunch or dinner up to 40 guests / Standing reception up to 75 guests
- A friendly & knowledgeable restaurant staff for set up and teardown

## Private room rental pricing\*:

- Monday - Thursday & Sunday 11AM to 4PM & 5PM to 10PM for \$100/hr
- Friday & Saturday 11AM - 4PM \$100/hour & 5PM to 10 PM for \$200/hr

*\*Minimum 2-hours room rental.*

*There is an additional \$75/hour fee for a private room rental only without Cast Iron Pub catering your event. Dates and times may vary based on availability.*

**The**  
**CAST IRON**  
**Pub**

# Our Menu

## LUNCH PACKAGES

TRADITIONAL | \$28 per person served as buffet, plated or family-style service

(Choice of): Seasonal Soup or Salad, (Choice of): Chicken with Parmesan Crumble, Butter Poached Salmon or N.Y. Strip served with Vegetable & Starch and (Choice of): Crème Brûlée or Chocolate Brownie with Flesor's Vanilla Ice Cream

LIMITED PUB MENU (limited 30 guests for a la carte plated service.)

### Ribeye Steak Sandwich \$15

Ribeye, Pickled Red Onion, Arugula, Garlic Mayo, Provolone Cheese

### Chicken, Bacon & Ranch Sandwich \$14

Grilled Chicken Breast, Applewood Bacon, Ranch Sauce

*Included Add-Ons: Onion, Lettuce, Tomato, Pickle*

### BLT with Garlic Mayo \$13

### Patty Melt \$14

Swiss, American, Grilled Onions, Patty Sauce



### Grilled Cheese \$8

### Mushroom & Swiss Burger \$13

### Western Burger \$14

Applewood Bacon, Fried Onions, Cheddar Cheese, BBQ Sauce

### Bulgogi Burger \$13

Ginger-Green Onion Slaw, Miso Mayo, Korean BBQ Sauce

## BUILD-YOUR-OWN BUFFETS

PRICE PER PERSON

### Nachos

\$16

Queso, Sour Cream, Pepperoni, Green Onion, Shredded Lettuce

With Choice of Protein: Ground Beef, Italian Beef\* or Grilled Chicken

### Sliders

\$16

Lettuce, Tomato, Onion, Pickle, Mustard, Ketchup and Mayonnaise

Choice of (3) Cheeses: American, Cheddar, Swiss, Provolone, Pepper Jack or Blue Cheese

### Taco

\$16

White Cabbage Slaw, Crema, Pico de Gallo, Guacamole

With Choice of Protein: Ground Beef, Shrimp\*\* or Grilled Chicken

### Wings

\$18 per dozen

Buffalo, BBQ, Diablo, Garlic Parmesan, Korean BBQ, Lemon Pepper or No Sauce

Choice Of Add-Ons: Celery, Carrots, Ranch Sauce or Blue Cheese Sauce

\* Available for an up-charge of \$1.25 per person

\*\* Available for an up-charge of \$2.00 per person



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# Our Menu

## APPETIZERS

*You can select from tray pass, buffet or family-style service.*

PRICE PER PLATTER (SERVES 15 PEOPLE)

<b>Shrimp Cocktail with House-Made Sauce</b> 	<b>\$50</b>
<b>Mini Crab Cake Bites with Tarter Sauce</b> 	<b>\$60</b>
<b>Corn &amp; Zucchini Fritters with Dill Cream</b> 	<b>\$55</b>
<b>Tempura Green Beans with Creole Remoulade</b> 	<b>\$50</b>
<b>Meatballs</b> BBQ, Korean BBQ, Swedish or Honey Garlic	<b>\$45</b>
<b>Flatbread</b> Buffalo Chicken, Garlic & Cheese or Margherita	<b>\$45</b>
<b>Spinach &amp; Artichoke Puff Pastry Bites</b> 	<b>\$52</b>
<b>Deviled Egg</b> 	<b>\$30</b>
<b>Loaded Baked Potato Croquette</b>	<b>\$60</b>
<b>Pork Belly Bun</b> With Kabayaki Mayo, Ginger-Scallion Slaw	<b>\$70</b>
<b>Mini Bacon Crusted Cheese Balls with Pretzel Stick</b>	<b>\$40</b>
<b>Shaved Steak Crostini</b> With Arugula, Horseradish	<b>\$60</b>
<b>Cheese Curds</b> White Cheddar, Garlic or Jalapeno 	<b>\$55</b>
<b>Popcorn Chicken</b> Choice of: Buffalo, BBQ, Honey Mustard or Ranch Sauce	<b>\$55</b>

## BOARDS & TRAYS

PRICE PER PLATTER (SERVES 25 PEOPLE)

<b>Charcuterie Board</b>	<b>\$100</b>
Meats, Cheeses, Crackers, Fruits, Nuts, Spreads	
<b>Fruit &amp; Vegetables</b> 	<b>\$75</b>
Seasonal Chef's Selections	

### Private Dining & Event Information

- All packages are subject to sales tax and 20% gratuity
- We can create a custom menu as well as assist with decor & design services



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# Our Food

## DINNER PACKAGES

*You can select from buffet, plated or family-style service.*

### TRADITIONAL | \$50 per person

House-made Rolls & Butter, Seasonal Salad, *(Choice of)*: Chicken with Parmesan Crumble or N.Y. Strip served with *(Choice Of)*: Vegetable & Starch and Seasonal Creme Brulee

### SIGNATURE | \$65 per person (includes two appetizers)

House-made Rolls & Butter, Seasonal Salad, *(Choice of)*: Chicken with Parmesan Crumble, N.Y. Strip or Butter Poached Salmon served with *(Choice Of)*: Vegetable & Starch and *(Choice of)*: Crème Brûlée or Chocolate Brownie with Flesor's Vanilla Ice Cream

### PREMIER | \$75 per person (includes three appetizers)

House-made Rolls & Butter, Chef's Amuse-Bouche, *(Choice of)*: Seasonal Soup or Salad, *(Choice of)*: Chicken with Parmesan Crumble, N.Y. Strip, Ribeye or Butter Poached Salmon served with *(Choice Of)*: Vegetable & Starch and *(Choice of)*: Crème Brûlée or Chocolate Brownie with Flesor's Vanilla Ice Cream

## VEGETABLES

Miso Glazed Carrots

Roasted Brussels Sprouts with Bacon

Green Bean Almandine

Creamed Winter Green with Bacon and Fried Onions

Grilled Asparagus

Pot Roast Vegetables in a Bourguignon Sauce


## STARCH

Loaded Baked Potato

Mashed Potatoes 

Rice Pilaf 

Twice Baked Potato

Baked Macaroni and Cheese 

Sweet Potato Au Gratin 

*\*Does not include pork belly bun / shaved steak crostini (available for an up-charge). If you prefer no appetizers we can customize dinner package for price per person.*

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# Our Bar



## BAR PACKAGES

*Includes glassware, unlimited soda, garnishes and mixers.\* All packages are a 2-hour minimum.*

**PACKAGE ONE:** (3) domestic beers, (3) seltzers, house red and white wine  
\$10 per person/per hour

**PACKAGE TWO:** (3) domestic beers, (3) seltzers, house red and white wine and (2) speciality cocktails  
\$14 per person per hour

**PACKAGE THREE:** (3) domestic beers, (3) seltzers, house red and white wine and well cocktails (vodka, whiskey, gin, rum & tequila)  
\$16 per person per hour

**PACKAGE FOUR:** Full Bar- domestic beer, seltzers, house red and white wine and cocktails  
Tab Only

## SPECIALITY COCKTAILS

Red Sangria

Bloody Mary / Mimosa\*

Mojito / Tom Collins

Margarita / Paloma

Pear Spritz

Pear Mule / Yule Mule / Moscow Mule / Blackberry Whiskey Mule

Blackberry Whiskey Sour / Classic Whiskey Sour

*\*Upgrade to a mimosa bar with fresh orange, peach, and blackberry juice for an additional charge*

NON-ALCOHOLIC DRINKS & COFFEE \$ 2



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